

Nostalgia

beat to a smooth, full of bubbles, consistency, the following:

1 pt. of milk	½ tsp. of salt
1½ cups flour	½ tsp. of pepper
1 tsp. of baking powder	2 eggs beaten

Let this mixture be made so as to stand 2 hours before using. The last thing beat full of bubbles — then pour into the hot sizzling fat and juices — bake 45 minutes, rotating the pan to mix the fat and juices. Cut in squares and serve around the roast.

Abelskiver

"and believe me much pleasure is in the memory of this little round ball shaped pancakes. It takes a specially made iron to bake them."

3 eggs	1 tablesp. salt
3 cups sour milk or buttermilk	2 tablesp. sugar
3 level cups flour	1½ tablesp. baking soda

(measure after sifting)

Separate eggs. Beat egg whites until frothy. Put egg yolks in a bowl, add milk, shortening. Beat well, then add all dry ingredients. Beat well. Last, add beaten egg whites. Bake in hot aebleskiverpan, one tablespoon of batter in each small cup, which has had one teaspoon of shortening placed in it. When one side is done, turn quickly. As the little ball bakes, it swells and browns to a little delicious ball which can be served either with sugar, syrup, or jellies, as desired.

Another recipe uses a yeast cake and allows the dough to rise for a couple of hours before frying them. Another uses buttermilk and cardamon and it is truly delicious. Still another recipe uses applesauce or finely chopped apple, and the result is a sort of apple fritter. And then — tonight we had raspberry abelskivers and frankly they're my favorites. What fun it is to sink your teeth into that tender bit of hot pastry to find the red raspberry center. We may not live just to eat, but eating certainly does pep life up!

Raspberry Abelskivers

3 eggs, separated	½ tsp. baking soda
1½ c. milk	½ tsp. sugar
1½ t. melted shortening	¼ tsp. salt
1¼ c. unsifted flour	Raspberry jam

Separate egg yolks and egg whites and beat stiff. Combine egg yolks, milk and melted shortening and mix together well. Sift together flour, baking soda, sugar and salt and add to milk mixture. Fold in stiffly beaten egg whites last. Heat pan with ½ tsp. shortening in each cup. Pour ½ T. batter into each cup. Drop ½ tsp raspberry jam into center of batter, then top with ½ T. batter. Cook, to light brown, turning gradually until browned all around and formed into ball. Roll in powdered sugar. Makes 28 abelskivers.

Danish Sweet Soup

25 prunes.	½ glass plum or tart
½ cup seedless raisins	jelly
1 lemon	1 teaspoon cinnamon
½ cup minute tapioca	1 cup sugar

Cook prunes, raisins, and sliced lemon until very tender. Add tapioca and cook until the glassy stage, add jelly, sugar and cinnamon and always enough water to keep mixture at the soup stage. More sugar may be added if desired. Serve hot with croutons in soup dishes.

Danish Pancakes

3 eggs	2 tablespoons sugar
2 cups milk	1 cup cake flour
1 teaspoon salt	½ cup all-purpose flour

Beat eggs slightly, blend the milk, salt, sugar. Sift and add the flour very lightly, a little at a time. Keep mixture thin, have skillet very hot. Add butter to melt and when it browns use 2 tablespoons of mixture per pancake, spread thin. Brown quickly on both sides and serve hot.

Danish Pancakes II

1¼ cups flour	2 cups milk
1 egg	2 tablespoons butter

Mix flour and salt, add beaten egg and milk, beat smooth, add butter. Let stand one hour, beat again before using. Fry cakes in butter.

Danish Pastry

1 cup milk, scalded	2 eggs
1 pkg. dry or compressed yeast	¼ teasp. vanilla
¼ cup lukewarm water	½ teasp. lemon extract
1½ cup sugar	¼ teasp. mace
1 teasp. salt	3½ to 4 cups sifted all-purpose flour
¼ cup shortening	

Heat milk. Use starter yeast. Let stand 10 to 15 minutes. Pour heated milk on sugar, salt, shortening in large bowl and stir. Beat in eggs, add yeast, flavorings and mace. Add 3 cups flour and stir smooth. Add enough more flour to make smooth ball that handles easily. Cover, let rise double in bulk then roll out ¼ inch thick, dot with ½ cup shortening, fold in half. Press edges together, roll out in square ¼ inch thick, fold in half, then crosswise. Repeat — rolling and folding three times. Cover, let stand 20 minutes. Roll out ⅓ inch thick, cut and fill. Place on cookie sheet, let rise halfway, brush with egg combined with sugar and nuts. Bake at 500 degrees for 8-10 minutes till golden brown. After baking brush with 2 tablespoons Karo and 2 tablespoons butter or margarine (simmer syrup and butter three minutes, stirring.)

Filling for Danish Pastry

Cream together:

¼ cup sugar	¼ lb. almond paste
1 egg	¾ tsp. almond flavor

 Or fill with any kind of jam.

Snet (Split Pea Soup)

3 qt. water 1 c. minced onion
1 lb. green split peas 1 lb. pure pork sausage
1 c. diced celery Salt and pepper to taste
1 c. diced potatoes

Cook split peas for 15 minutes and pour off first water. Cook peas in fresh salted water and add sausage which has been made into one-inch balls and then rolled in flour. Cook soup until sausage is well done. Add diced celery, potatoes, and onions at least one-half hour before serving. This soup tastes best when cooked slowly for several hours. Makes about 12 servings.

Lumpy Dick

Take a pan of slightly salted flour, dampen it gently with milk, stir it with a fork and rub it between your hands till it is like coarse corn meal. This is stirred a handful at a time into milk which is heated, but not boiling, and dipped out almost at once and served.

Skim the sweet, heavy cream from pans of milk, add nutmeg and sugar and pour it over the Lumpy Dick. It is good! Grandmother always made extra and mixed what was left over into a custard, poured it into a heavy pan and baked . . . this was served with a hard sauce and it was delicious!

Sweet Soup

2 c. prunes ½ c. maple-flavored
2 c. seedless raisins syrup
2½ qts. water 2 or 3 apples, sliced thin
½ c. rice ¼ c. vinegar or lemon
1½ tsp. salt juice
2 T. cornstarch Cold water
¾ c. br. sugar

Place prunes, raisins and water in a large pan and bring to a boil. Add rice and salt and simmer until fruit becomes tender. Add brown sugar, syrup and apples and simmer until apple slices look transparent. Add vinegar or lemon juice, and cornstarch that's been moistened with a little cold water. Cook gently about 15 minutes and serve hot with pieces of cheese sprinkled over the top of each dish. Or chill and serve cold with thick cream poured on top.

Danish Soup

6 med. carrots ½ tsp. salt
4 med. potatoes ¼ tsp. pepper
1 med. onion 1 egg
2 stks. celery ½ slice bread
½ tsp. salt 1 T. cream
½ lb. ground meat 1 can beef bouillon
¼ tsp. sage 2 T. minced parsley

Peel and cube carrots, potatoes, onion, and celery, and place cubed vegetables in pressure pan with prescribed amount of water, to which has been added ½ tsp. salt. Cook for a few minutes. Remove cover and set pan aside. Make meat balls by combining thoroughly ground meat, sage, ½ tsp. salt, pepper, egg, bread, cream, and flour. Chill, if desired and

form into very small round balls (by wetting hands and rolling small amount of mixture). Cook in 1½ c. boiling water for about 8 minutes. Add beef bouillon, not diluted, to boiling water. Then pour liquid and meat balls over the cooked vegetables and gently stir in minced parsley. Serves 6.

Cream Corn Soup

½ c. salt pork, diced Salt, pepper, celery salt
3 T. minced onion 1½ c. cream style corn
3 T. flour (or kernel corn)
4 c. milk

Cook salt pork, diced very small, until tender with minced onion. Add flour, mixing well, with milk. Season to taste with salt, pepper, and celery salt, and add corn. Simmer 20 minutes. Serve with minced chives or the green stems of new little onions, or for very special parties, whip ½ c. cream, add ½ tsp. cinnamon and put a tablespoon on top of each serving. Makes 6 to 8 servings.

Crepes Suzette

Six servings, three pancakes each.

Preparing the batter.

1 cup or ½ lb. sweet butter
Grated rind of 1 orange (juice is used later, so squeeze, then grate)
Grated rind of 1 lemon (no juice used)
2 tablespoons powdered sugar
1 teaspoon vanilla

Cream butter. Sift in sugar, add rind and vanilla. Beat well, put in refrigerator until needed.

Prepare the following: Squeeze juice of 1½ oranges and strain. Measure ¼ cup Cointreau (white curacao). Measure ½ cup brandy. Prepare the pancakes: Pancakes, thin and four inches in diameter. Best to use small frying pans and have three or four. Pans should be hot and slightly greased. Lift pan with one hand, pour batter with the other; rock pan immediately to spread the batter over whole pan.

Pancake Batter

1½ cups flour 3 eggs
1½ cups milk 1 teaspoon gran. sugar

Sift flour in bowl, break eggs into the flour and stir to mix; add milk and sugar, beat well. When batter is mixed it should be liquid. As the pancakes are cooked, place them on platter, overlapping the other like an open fan. Now the pancakes and all the other ingredients should be ready for the final ceremony at the table.

Making the Sauce

Light a large flame under the chafing dish. Put into the pan the specially prepared butter. When a golden color, pour in orange juice and cook for a minute or two to evaporate some, or until the juice is almost half evaporated, then add the Cointreau. Lift one cake with spoon and fork, put in hot cooking sauce. Let's cook for an epicure! This could satisfy any gourmet!